

Claims

1. A method for manufacturing frozen or refrigerated half-boiled noodles, comprising the steps of:

boiling a measured quantity of noodles into a half-boiled state in which the moisture content is within the range of 45 to 60 percent as a whole;

holding the half-boiled noodles in a hermetically sealed condition to bring the sealed space into a substantially saturated steamy condition;

slow-cooling the sealed noodles to permeate moisture into the core of the noodles; and

preserving the cooled noodles in freezing or refrigerative storage.

2. A method for manufacturing frozen or refrigerated half-boiled noodles according to Claim 1, wherein

the half-boiled noodles are packed in a sealed container in a hermetically sealed condition.

3. A method for manufacturing frozen or refrigerated half-boiled noodles according to Claim 2, wherein

the sealed container includes a synthetic-resin bag.

4. A method for manufacturing frozen or refrigerated half-boiled noodles according to one of Claims 1 to 3,

wherein

the half-boiled noodles are brought into a hermetically sealed condition when the temperature of greater part of the noodles except the outside is at least 80°C.

5. A method for manufacturing frozen or refrigerated half-boiled noodles according to one of Claims 1 to 4, wherein

the slow-cooling speed of the noodles is 1 to 5°C/min and the slow-cooling time is 15 to 90 minutes.

6. A method for manufacturing frozen or refrigerated half-boiled noodles according to one of Claims 1 to 5, wherein

the noodles held and slow-cooled in a hermetically sealed condition are put in a packaging container for freezing or refrigerative storage at the point within 90 minutes after the start of slow-cooling.

7. An apparatus for manufacturing frozen or refrigerated half-boiled noodles, comprising:

a weighing unit for weighing beta noodles including dried noodles or uncooked noodles in a unit quantity of package;

a boiler for boiling the beta noodles into a half-

boiled state in which the moisture content is within the range of 45 to 60 percent to preprocess the surface thereof into alpha;

a wrapping unit for hermetically sealing the noodles boiled by the boiler into a sealed container of which the interior is in a substantially saturated steamy condition;

a slow-cooling unit for slow-cooling the noodles wrapped by the wrapping unit at a cooling speed of 1 to 5°C/min until the moisture permeates into the core of the noodles; and

a storage unit for preserving the slow-cooled noodles in frozen or refrigerated storage.